

NANA'S BICOCHITOS

from the kitchen of shannon quintana

ingredients

- 2 cups shortening
- 1 1/2 cup sugar
- 2 eggs
- 6 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons anise seed (ground)
- 1 cup brandy (can substitute water)
- 1/2 cup sugar + 1 teaspoon cinnamon for dusting

steps

1. Cream shortening and sugar.
2. Add well-beaten eggs and anise seed, mix until blended well.
3. Sift flour, baking powder, and salt together and add to mixture.
4. Add brandy (or water, if you prefer) until fully incorporated, adding less or more liquid as needed, until the dough forms a ball.
5. Divide dough in half and chill for at least an hour.
6. Roll dough on a lightly floured surface with a rolling pin.
7. Cut into circles (you can just use the rim of a small glass for this)
8. Place on a cookie sheet lined with parchment paper.
9. Bake for 15 minutes at 350 degrees.
10. Right out of the oven, toss cookies into the cinnamon/sugar mixture, and place on a cooling rack.